

I CLAIM:

- 5 1. A liquefied soluble acidity reducing formulation comprising an edible bicarbonate, a soluble binder, water and optionally a preservative, wherein the formulation substantially excludes acidulent components.
- 10 2. The liquefied soluble acidity reducing formulation, according to claim 1, wherein the edible bicarbonate is selected from the group consisting of sodium bicarbonate, calcium bicarbonate and potassium bicarbonate.
- 15 3. The liquefied soluble acidity reducing formulation, according to claim 1, wherein the soluble binder is selected from the group consisting of cornstarch, wheat flower, arrowroot, xanthan gum, gum arabic, guar gum, agar agar, locust bean gum, gum tragacanth, cellulose gums and mixtures thereof.
- 20 4. The liquefied soluble acidity reducing formulation, according to claim 1, wherein the preservative is present and is selected from the group consisting of sodium benzoate and potassium sorbate.
- Sub B1> 25 5. The liquefied soluble acidity reducing formulation, according to claim 1, wherein said formulation includes from about 15% to about 20% by weight of said edible bicarbonate, based on the weight of the edible bicarbonate, soluble binder and water.
- 25 6. The liquefied soluble acidity reducing formulation, according to claim 1, wherein said formulation includes less than about 1% by weight of said preservative, based on the weight of the bicarbonate and the soluble binder.
- Sub B2> 30 7. The liquefied soluble acidity reducing formulation, according to claim 1, consisting essentially of an edible bicarbonate, a soluble binder, water and optionally a preservative.

8. The liquefied soluble acidity reducing formulation, according to claim 7, wherein the edible bicarbonate is selected from the group consisting of sodium bicarbonate, calcium bicarbonate, potassium bicarbonate.

5 9. The liquefied soluble acidity reducing formulation, according to claim 7, wherein the soluble binder is selected from the group consisting of cornstarch, wheat flower, arrowroot, xanthan gum, gum arabic, guar gum, agar agar, locust bean gum, gum tragacanth, cellulose gums and mixtures thereof.

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10. The liquefied soluble acidity reducing formulation, according to claim 7, wherein the preservative is selected from the group consisting of sodium benzoate and potassium sorbate.

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11. The liquefied soluble acidity reducing formulation, according to claim 7, wherein said formulation includes from about 15% to about 20% by weight of said edible bicarbonate, based on the weight of the edible bicarbonate, soluble binder and water.

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12. The liquefied soluble acidity reducing formulation, according to claim 7, wherein said formulation includes from less than about 1% by weight of said preservative, based on the weight of the bicarbonate and the soluble binder.

G Sub
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13. The liquefied soluble acidity reducing formulation, according to claim 1, wherein the formulation includes from about 0.5 to about 1 part of propylene glycol.

sub B3?

14. A method for raising the pH of a consumable food product before consumption of said food product comprising:
mixing with said beverage, an effective amount of a liquefied soluble acidity reducing formulation comprising: (i) an edible bicarbonate; (ii) a soluble binder; (iii) water; and (iv) optionally, a preservative, wherein the formulation substantially excludes acidulent components.
5. 15. The method for raising the pH of a consumable food product before consumption, according to claim 14, wherein said food product is a beverage.
10. 16. The method for raising the pH of a consumable food product before consumption, according to claim 14, wherein an effective amount of said formulation is added to said food product to raise the pH of the food product from about 0.5 to about 2 pH units.
15. 17. The method for raising the pH of a consumable food product before consumption of said food product, according to claim 14, comprising:
mixing with said beverage, an effective amount of a liquefied soluble acidity reducing formulation consisting essentially of: (i) an edible bicarbonate; (ii) a soluble binder; (iii) water; and (iv) optionally, a preservative.
20. 18. The method for raising the pH of a consumable food product before consumption, according to claim 17, wherein said food product is a beverage.
25. 19. The method for raising the pH of a consumable food product before consumption, according to claim 17, wherein an effective amount of said formulation is added to said food product to raise the pH of the food product from about 0.5 to about 2 pH units.

20. A packaged acid-containing food product containing a pH increasing amount of a formulation consisting essentially of an edible bicarbonate, a soluble binder, water and optionally a preservative.

sub b4 5 21. ~~A packaged acid-containing food product, according to claim 14, wherein said formulation excludes acidulent components.~~

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